

# Maple Walnut Vegan Biscotti

## Ingredients

For the Biscotti:

- 3 TBSP. ground flax
- ½ cup water
- 1 tsp. vanilla extract
- ½ cup maple syrup
- ½ cup vegetable oil
- ¼ cup white sugar
- 3 ¼ cup all-purpose flour
- 1 TBSP. baking powder
- Pinch of salt

For the Topping:

- ¼ cup cocoa butter, melted
- ¼ cup coconut oil, melted
- 3 TBSP. plant-based milk
- 3 TBSP. maple syrup
- 1 tsp. powdered lethicin
- 1/3 cup chopped walnut bits

## Steps

1. Mix the water and flax meal together in a small bowl and set aside for 10-15 minutes. Preheat the oven to 375°F (190°C) and prepare a baking sheet with a silicone mat.
2. Combine the flax water, vanilla, maple syrup, oil, and sugar in a large bowl, mixing well. Next add the baking powder, flour, and salt to create a dough. Split the dough into two halves and roll into sausages the length of the baking sheet. Use your hands to flatten them into loaves about ½ inch thick. Bake in the preheated oven for 25-30 minutes, until slightly golden.
3. While the loaves are baking, combine the cocoa butter, coconut oil, vegan milk, maple syrup and lethicin. Whisk well, and set aside.
4. Once the loaves are cooked, remove from the oven. As soon as they are cool enough to handle, gently slice into pieces about ½ inch thick. In two batches, return



these to the baking sheet, and bake for 10 minutes on each side, until nicely toasted. After, allow the cookies to cool.

5. Once cool, place a few of the chopped nuts on one half of each biscotti, and spoon a little of the white chocolate maple glaze over the nuts. Place in the freezer to set, and enjoy!